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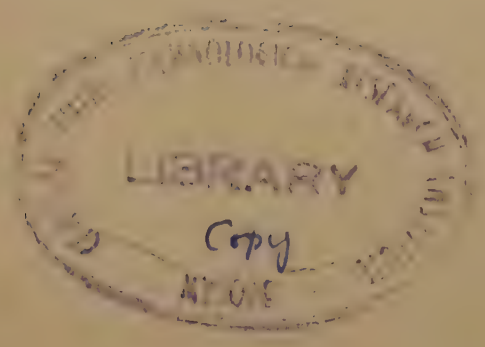

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Documentation List for Food Technology

Vol. 5, No. 10, October 1970.

How to locate entries on a particular subject in this DOCUMENTATION LIST

1. The documentation list is divided into two parts: The first is an Alphabetical Index of subjects, and the second part is a list of recent articles etc., arranged in a classified sequence.

2. Supposing the subject of interest is

DEHYDRATED SWEET POTATO FLAKE

then, look for the term DEHYDRATED in the Alphabetical Index. A number of entries may be found starting with this term.

Note the SERIAL NUMBER(S) against the particular entry which coincides with the subject of interest.

Locate these numbers in part 2, that is, the documentation list proper in which the entries are arranged in a classified sequence.

Even if the Alphabetical Index is search under the term SWEET POTATO/FLAKE instead of under the term DEHYDRATED, the index numbers will indicate all the entries in the classified part concerned with this subject. The entry or entries for the specific subject of interest can then be easily located in the classified part with the help of the Feature Headings given above each entry.

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